

Appl. No. : Unknown
Filed : Herewith

AMENDMENTS TO THE CLAIMS

1. **(Original)** A process for preparing a custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor, said process comprising steps of
 - (a) mixing a sweetening agent with custard apple pulp;
 - (b) partially dehydrating the mixture of step (a) below the temperature of 55°C;
 - (c) adding additives such as sweetening agent, preservatives, settling agent and other food additives; and
 - (d) boiling the mixture of step (c) at a temperature between 90 - 100°C and cooling the mixture to obtain the jam.
2. **(Original)** A process as claimed in claim 1, said process comprising the steps of:
 - (a) obtaining the custard apple pulp;
 - (b) mixing the custard apple pulp of step (a) with a sweetening agent in the ratio of 1 : 0.5 to 1: 1 to obtain a pulp mixture;
 - (c) partially dehydrating the pulp mixture of step (b) under vacuum below a temperature of 55°C to obtain a partially dehydrated pulp mixture;
 - (d) adding a preheated syrup containing a sweetening agent, a setting agent and a flavoring agent to the partially dehydrated pulp mixture of step (c);
 - (e) boiling the mixture of step (d) till the total soluble solids reaches to 68°B to 70°B;
 - (f) allowing the mixture of step (e) to cool to the room temperature, and
 - (g) adding permitted food preservatives to the range of 50 ppm to 250 ppm to obtain the custard apple jam:
3. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained from fresh ripe custard apple fruits.
4. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained by scooping the pulp from ripe fruits using a pulper followed by separating the seeds from the same.
5. **(Original)** A process as claimed in claim 2 wherein in step (b), the sweetening agent used is sugar.

Appl. No. : **Unknown**
Filed : **Herewith**

6. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated under vacuum of 0.2 to 0.8 Kgcm⁻².

7. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated to remove 40 to 60% moisture content.

8. **(Original)** A process as claimed in claim 2 wherein in step (d), the sweetening agent used is sugar.

9. **(Original)** A process as claimed in claim 2 wherein in step (d), tile setting agent used is pectin.

10. **(Original)** A process as claimed in claim 2 wherein in step (d) the flavoring agent used is citric acid.

11. **(Original)** A process as claimed in claim 2 wherein in step (d)' tile partially dehydrated pulp is mixed with 10 to 30% by wt. of sugar, 0.7 to 1.0 % by wt. of pectin and 0.4 to 0.55 % by wt. of citric acid.

10. **(Cancelled)**

11. **(Cancelled)**

12. **(Original)** A process as claimed in claim 2 wherein in step (c), the mixture is boiled at a temperature ranging between 95°C to 98°C.

13. **(Original)** A process as claimed in claim 2 wherein in step (g), the permitted food preservative is sodium benzoate.

14. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein said jam comprises custard apple pulp along with adequate quantity of a sweetening agent, a settling agent, a flavoring agent and a food preservative.

15. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein said jam contains 35-55% by wt. of custard apple pulp, 45 to 60% by wt. of a sweetening agent, 0.5 to 1.5% by weight of a settling agent, 0.25 to 1.0% by wt. of a flavoring agent and 0.01 to 0.05% by wt. of a food preservative.

Appl. No. : **Unknown**
Filed : **Herewith**

16. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein said jam is shelf stable at ambient temperature for a period of not less than 6 months.

17. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein the sweetening agent is sugar.

18. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein the settling agent is pectin.

19. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein the flavoring agent is citric acid.

20. **(Original)** A custard apple jam having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein the food preservative is sodium benzoate.